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## SAGHETTI WITH ZUCCHINI RIBBONS AND PANCETTA

Prep: 30min – Serves 4– Easy

2 zucchinis  
120g pancetta  
olive oil  
2 garlic cloves  
2tbsp white wine  
a pinch of chili flakes  
3tsp capers  
zest of half a lemon  
parmesan cheese  
salt and pepper  
300g spaghetti

1. Cut the zucchini into small cubes and put them in a bowl.
2. Cut the pancetta into thin slices and fry in a pan with 1 tablespoon olive oil until the pancetta is crispy. Put on a plate.
3. Peel and crush the garlic.
4. Pour 2 tablespoons of olive oil in the pan and fry the crushed garlic for 1 minute, then add the diced courgette. Fry for two minutes, add the white wine, chili flakes, capers, lemon zest and season with salt and pepper. Continue to fry until zucchini is al dente.
5. While the zucchini are frying, boil the spaghetti for the indicated time on the package.
6. Drain the spaghetti, then add with the fried pancetta to the zucchini in the pan. Mix and divide the pasta on four plates. Sprinkle the grated Parmesan before serving.

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